Private Dining Menu
SHAUN RANKIN at GRANTLEY HALL

THE DALES SUITE

£65 PER HEAD

Heritage Tomatoes, Whipped English Burrata, Basil
Buttered Asparagus, Slow Cooked Duck Egg, Herb Sabayon
Cream of Celeriac, Apple Granola, Lovage
Roast Scallop, Crispy Pig’s Brawn, Shallot, Bay Leaf

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Best End of Lamb, Black Garlic, Peas, Mint, Goats Curd
Glazed Beef Cheek, Slow Cooked Onion, Smoked Bone Marrow Crumb
Roast Cod, Pine Nut Crust, Cauliflower, Sea Vegetables
Salt Baked Jerusalem Artichokes, Barley, Woodland Mushrooms, Truffle

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Whole or Half Lobster, Crab Salad, Buttered New Potatoes
(Market supplement price)

Fillet of Angus Beef Wellington, Red Wine, Seasonal Garden Vegetables
(£8 supplement available for the whole table only)

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Dark Chocolate Brownie, Popcorn, Milk Ice Cream
Strawberry Cheesecake, Eton Mess
Treacle Tart, Clotted Cream, Raspberries
Selection of Yorkshire Artisan cheeses

Allergen information is available upon request. Please advise us of any allergies or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% charge will be added to your bill.